

CAVE AMADEU ROSE BRUT NV


WINE FOR THE WORLD


FAMÍLIA GEISSE

Cave Geisse is a boutique, internationally acclaimed producer of fine sparkling wine in the south of Brazil.

The Geisse family, originally from Chile, moved to Pinto Bandeira, Brazil to unleash the potential of the mineral composition found in the southern region's soil and perfect for crafting high quality, sparkling wine. The family grows only Chardonnay and Pinot Noir, with distinctive blends made for different lines. Time on lees ranges from a minimum of 12 months up to 14 years.

In addition, the Geisse Winery is committed to the health of the environment, its employees, and customers. Using zero pesticides, the winery has adopted a Chilean technology called the Thermal Pest Control (TPC) system, which negates the need for pesticides. This technique protects and stimulates the self-defense mechanism of the vine, resulting in even higher quality wines - while keeping chemicals out their fine products. Geisse Winery further has generous labor policies and offers standalone family homes on the vineyard to its employees.



 **ORIGIN**
Pinto Bandeira, Brazil

 **WINEMAKER**
Mario Geisse

 **WINEMAKING**
Cave Geisse focuses on micro-terroir and micro-production, and all wines are strictly made using the traditional, or *champenoise*, method.

 **ENVIRONMENTAL SUSTAINABILITY**
This winery is a pioneer for sustainable viticulture. Using thermal pest control technologies, they use ZERO pesticides!

 **SOCIAL RESPONSIBILITY**
Treating their staff like family, Vinicola Geisse remarkably gives houses for all of the families that work with them. All workers also receive working wages.

 **PRODUCTION**
1500 cases

 **VARIETAL**
100% Pinot Noir

 **TECHNICAL**
12.5% alcohol / 10 g/L residual sugar

 **VINEYARDS**
All Geisse vineyards are north-facing, with ancient, Juro-Crustacean era basaltic, volcanic soils that offer both excellent drainage and important mineral characteristics.

 **TASTE**
This wine has refreshing acidity with good structure and persistence.

 **NOSE**
Good aromatic intensity reminding red fruits such as strawberry.

 **FOOD**
For a unique treat, pair this wine with pasta and shrimp, grilled salmon, or paellas.

 **APPEARANCE**
Beautiful clear, light cherry color with excellent perlage (aka effervescence).

 **AGEING**
Aged a minimum of 12 months.

 **ACCOLADES**
NV Gold (VI international competition)